



Antioxidant effect of seaweed extracts in food emulsion systems enriched with fish oil

Larsen, Ditte Baun; Farvin, Sabeena; Jacobsen, Charlotte

Publication date:
2012

Document Version
Publisher's PDF, also known as Version of record

[Link back to DTU Orbit](#)

Citation (APA):
Larsen, D. B., Farvin, S., & Jacobsen, C. (2012). *Antioxidant effect of seaweed extracts in food emulsion systems enriched with fish oil*. Abstract from Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, Kailua-Kona, Hawaii, United States.

General rights

Copyright and moral rights for the publications made accessible in the public portal are retained by the authors and/or other copyright owners and it is a condition of accessing publications that users recognise and abide by the legal requirements associated with these rights.

- Users may download and print one copy of any publication from the public portal for the purpose of private study or research.
- You may not further distribute the material or use it for any profit-making activity or commercial gain
- You may freely distribute the URL identifying the publication in the public portal

If you believe that this document breaches copyright please contact us providing details, and we will remove access to the work immediately and investigate your claim.



ISNFF Title and Abstract Submission

CALL FOR PRESENTATION PAPERS 2012

Functional Foods, Nutraceuticals, Natural Health Products
and Dietary Supplements

December 1-6, 2012

Courtyard King Kamehameha's Kona Beach Hotel
Kailua-Kona, Hawaii, USA

I would like to attend and present:	<input checked="" type="checkbox"/> Oral <input type="checkbox"/> Poster <input type="checkbox"/> Oral or Poster
Title:	Antioxidant effect of seaweed extracts in food emulsion systems enriched with fish oil
Abstract (150 words or less):	<p>Natural antioxidants derived from marine algae have a high content of bioactive components with potential for improving oxidative stability of lipids in food systems. In this presentation we will discuss results from our ongoing work on the brown algae <i>Fucus vesiculosus</i>. This seaweed contains a wide range of polyphenols with potential antioxidant activity. Thus, <i>in vitro</i> antioxidant properties of <i>F. vesiculosus</i> extracts have been found to be related to the total polyphenolic content. It has been suggested that the primary antioxidant activity comes from secondary metabolites such as phlorotannins, a dominant polyphenolic compound. However, studies on the effectiveness of seaweed extracts in food model systems are sparse, therefore there is a need to look further into this area. Results obtained in our lab with different extracts of <i>F. Vesiculosus</i> in a range of different food models will be presented.</p>
Authors: (underline the presenting author):	Ditte Baun Larsen, F.H. Sabeena Farvin and Charlotte Jacobsen

Address:	Technical University of Denmark, DTU Food, B. 221, Soeltofts Plads, 2800 Kgs. Lyngby, Denmark
Telephone:	+ 45 45 25 25 59
Fax:	+ 45 45 88 47 74
E-mail:	chja@food.dtu.dk

Deadlines: Title and abstract submissions, respectively, August 3 and September 28, 2012

**(Complete form and return to Ms. Peggy-Ann Parsons, Fax: 1-709-864-4000 or
E-mail: ISNFFsecretary@gmail.com)**